



Marinated Asparagus

A splash of roasted garlic seasoned rice vinegar, dill, and orange give simple asparagus some spunk! Good served warm or chilled.

Makes 4 servings

- 2 tablespoons NAKANO roasted garlic seasoned rice vinegar
- 2 tablespoons olive oil
- 1/2 teaspoon minced garlic
- 1 tablespoon fresh dill or 1 teaspoon dried dill weed leaves
- 1/2 teaspoon grated orange rind
- Salt and pepper to taste
- 1 pound asparagus, cooked and cooled

1. In small bowl, whisk together all ingredients except asparagus. In shallow dish or resealable plastic bag, lay asparagus and cover with marinade.
2. Refrigerate in marinade to serve cold or serve with marinade for vegetable side.

Nutritional information per serving:

Calories 89 Calories from fat 64% Fat 7g Saturated Fat 1g Cholesterol 0mg Sodium 151mg Carbohydrate 6g Dietary Fiber 2g Sugars 4g Protein 3g Dietary Exchanges: 1 vegetable, 1 1/2 fat